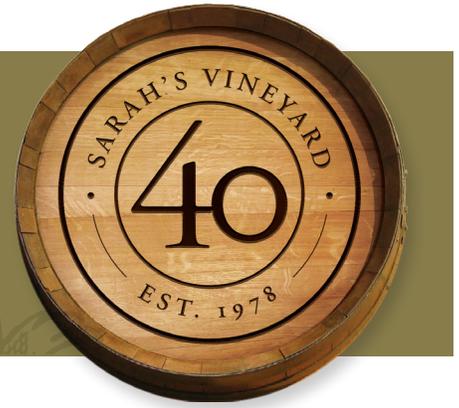


SARAH'S VINEYARD  
WINE CLUB NEWSLETTER



### #SpringAtSV

Bud break and springtime are always an exciting time here at Sarah's! As the 2018 growing season gets underway, we'll be sharing the goings-on and snapshots of #SpringAtSV – from the vines to the cellar to the tasting room. Follow us, send along your own photos, and join the conversation @SarahsVineyard on Facebook, Instagram, and Twitter.



### Spring Recipe Pairing

And you thought our resident mad scientist / proprietor Tim Slater was just a great winemaker. He's also passionate about all things culinary and is constantly experimenting in the kitchen with fresh, local ingredients – inspired, of course, by a glass or two of S.V.'s finest. Check out the enclosed recipe card for Tim's latest creation: a perfect-for-springtime Leek, Pea, and Goat Cheese Tart. It's a wonderful pairing with this shipment's new Sarah's Vineyard Estate Chardonnay – our official 40th anniversary release.

### Sarah's Vineyard 40th Anniversary

Yep, we said it. Forty years! Sarah's Vineyard was founded in 1978 by a group of wine enthusiasts led by Marilyn "Sarah" Otteman. Current owner Tim Slater purchased the estate and winery in 2001. Throughout this anniversary year, Sarah's Vineyard will be paying homage to its four decades-plus of exceptional wines and hospitality. "We've designated the new vintage of our "Estate" Chardonnay as the winery's official 40th anniversary bottling," comments winemaker Tim. "S.V. became well known early-on for the quality of its Chardonnay; naming the Estate Chardonnay as our anniversary wine honors both the past and the future of Sarah's. Our valued S.V. club members will be the first to receive this special wine." Stay tuned for more celebration announcements as we revisit past Sarah's Vineyard milestones and also share future plans!

### Summer Music at S.V. is Back

"Wine, Dine & Dance" is the new name for our popular summer music series. Join us on Friday evenings from June 1 through August 1 for great local musical talent, food truck fare, and, of course, sensational Sarah's wines. For now, mark you calendar; full details forthcoming on SarahsVineyard.com

### Latest Press

Our S.V. club members are our own built-in sample group; your opinions on our newest releases carry a lot of weight around here. But we'd be fibbing if we pretended we don't read our own press clippings to see what the "experts" are saying, as well...

## 93 POINTS | 2015 PINOT NOIR, ESTATE

"Exhibits a refined mix of dusty, loamy earth and spicy blackberry and licorice flavors. Continues to impress, with subtle fruit shading and nuances." –James Laube, Wine Spectator

Friends,

Happy Spring!

Hope this finds you well. Here at Sarah's, the new growing season is in bloom, with the vines fully "leafed-out." The fairly dry winter gave way to lots of needed rain in March. Now we're hoping for a mild spring to properly "set" the fruit, to lay the groundwork for the eventual 2018 harvest. Long range weather forecasts look promising. In the cellar, we are already bottling some of the young 2017s, including our popular Rosé, which we'll be releasing in time for summer.

As we've mentioned, this year marks the fortieth anniversary of the founding of Sarah's Vineyard. Many of our longtime members still recall the winery's original guiding light, Marilyn, and her warm, personal hospitality. For forty years now, that has been S.V.'s goal - to make small lots of exceptional wines that you'll be proud to share with friends. Thank you for your support of our winemaking efforts and for being a very important part of the Sarah's Vineyard family.

Cheers,



Tim Slater  
Winemaker / Proprietor

# MEMBERS' SPRING RELEASES



## 2016 Chardonnay, Estate

**RETAIL PRICE: \$36 | MEMBERS PRICE: \$29**

The Sarah's Vineyard Estate Chardonnay is our most historic wine, having engendered our world class reputation for this noble grape from our very first vintages in the late 1970s. Fittingly then, we have designated this latest version as our official fortieth anniversary release! Barrel fermented with secondary malolactic conversion induced. The wine was aged for eleven months in small French oak cooperage with twice-monthly stirring of the lees. Winemaker Tim Slater's tasting log describes this Estate-grown gem: "Notes of fresh green and yellow apples with white pears and peaches, accented with lemongrass and a touch of warm shortbread cookies. The finish shows a lengthy vanilla bean character alongside sweet almond cream. Pair with this shipment's recipe for homemade pea, leak, and goat cheese tart." *Only 330 cases were produced.*



## 2016 Pinot Noir, Tondre Grapefield, SLH

**RETAIL PRICE: \$45 | MEMBERS PRICE: \$36**

Tondré Alarid established a vineyard on his family's historic ranch in Monterey's Santa Lucia Highlands. In the hands of his son Joe Alarid, the estate has become one of the S.L.H.'s best known properties. Literally next door to famed Garys' Vineyard, Tondre shares the same well-drained hillside soils and crop-limiting afternoon fog and cool winds from nearby Monterey Bay. The combination of a perfect site and meticulous farming makes for truly great Pinot Noir. From Tim's tasting notes: "Lots of strawberry and raspberry flavors accented with fresh red flowers and sage. On the palate, white pepper, a hint of spice, and decadent white chocolate complement the long finish. Pair with savory pork chops or a green lentil curry." *Only 275 cases were produced.*



## 2014 Charbono, "Vignes Sauvage"

**RETAIL PRICE: \$42 | MEMBERS PRICE: \$34**

Our final vintage of this historic but now rare cult grape from a now-removed local vineyard. The fruit from the 2014 vintage was hand harvested from untended vines that had grown completely wild. Charbono was introduced to California in the Napa Valley by early Italian immigrants. There is now very little acreage left in the state of this once widely-planted variety. Tim's tasting notes reveal "on the nose, black and candied cherry with cranberry; a touch of black pepper and vanilla cream soda. The palate mirrors the fruit aromas with leather and herb notes and traditional sturdy tannins. Enjoy this "heritage" wine with a simple plate of Genoa salami and mozzarella cheese." *Only 230 cases were produced.*

## WINE CLUB SHIPMENT CONTENTS

### Sarah's Wine Club

3 Bottles:

- '16 Estate Chardonnay
- '16 "Tondre's Grapefield" Pinot Noir
- '14 "Vignes Sauvage" Charbono

**\$92.25 (25% DISCOUNT)**

### All-Red Wine Club

3 Bottles:

- '16 "Tondre's Grapefield" Pinot Noir (2)
- '14 "Vignes Sauvage" Charbono

**\$99.00 (25% DISCOUNT)**

### All-White Wine Club

3 Bottles:

- '16 Estate Chardonnay (2)
- '16 Pinot Blanc

**\$72.00 (25% DISCOUNT)**

### Heritage Club

2 Bottles:

- '16 Estate Chardonnay
- '16 "Tondre's Grapefield" Pinot Noir

**\$60.75 (25% DISCOUNT)**